



# The Adventures of **PETER WHEAT**

## A TRIP THROUGH THE BAKERY

**P**ETER WHEAT, A TINY BOY WHO IS PRINCE AND PROTECTOR OF THE WHEAT KINGDOM, IS GATHERED TOGETHER WITH THE WHEAT FOLK AND HIS CLOSE FRIEND, BEETLE, TO HEAR THE WISE OLD OWL'S DAILY SESSION OF LEARNING.

THAT CONCLUDES OUR LESSON FOR TODAY! TOMORROW, WE WILL DISCUSS THE FUNCTIONS OF A MODERN BAKERY... HOW BREAD, THE STAFF OF LIFE, IS MADE!

SWELL!

WHEE!

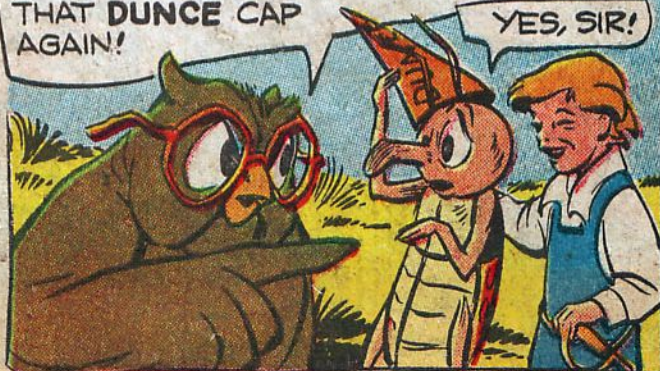


BE SURE YOU ALL STUDY UP ON THE LATEST BAKING METHODS...I'M GOING TO ASK QUESTIONS!



AND, BEETLE...LET'S HOPE YOU ARE PREPARED FOR CLASS TOMORROW, SO YOU WON'T HAVE TO WEAR THAT DUNCE CAP AGAIN!

YES, SIR!







WEB COMIC  
UNIVERSE.COM



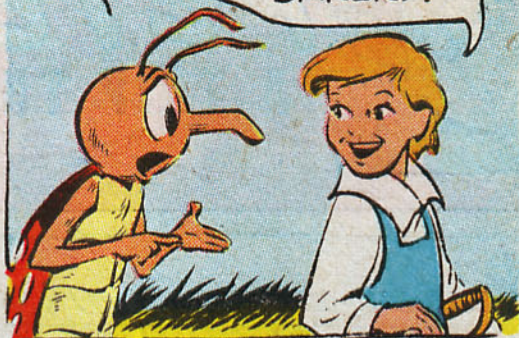
WEARING THAT DOGGONE DUNCE  
CAP EVERY DAY IS  
**EMBARRASSING,**  
PETER!

IF YOU WERE  
PREPARED  
FOR CLASS, IT WOULDN'T  
HAPPEN!



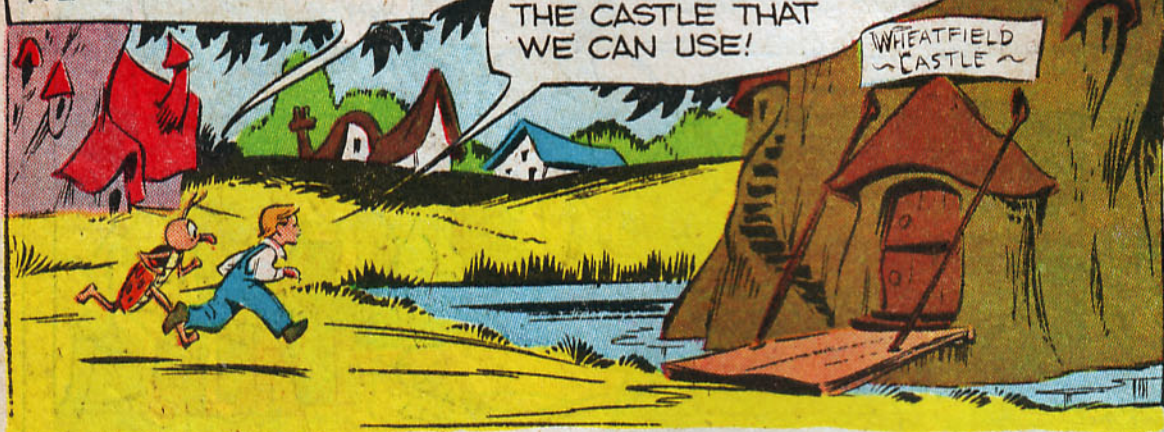
YOU'RE RIGHT! I'M GOING TO  
GET ME A BOOK ON BAKERIES  
AND READ ALL NIGHT!

BETTER STILL...  
LET'S GO TO A  
BAKERY!



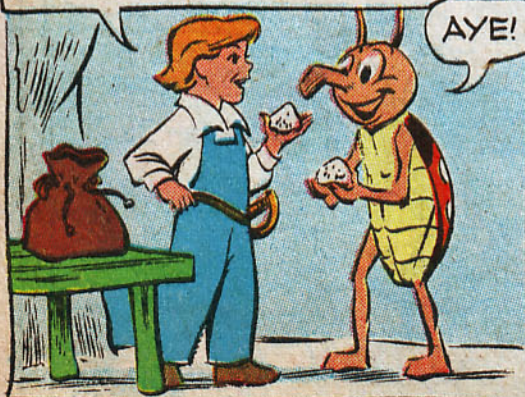
BUT SAMMY SWEET IS CLOSED  
AND AWAY ON A VACATION...  
WE CAN'T GO THERE!

WE'LL GO ELSEWHERE!  
THERE ARE SOME  
MAGIC POWDERS IN  
THE CASTLE THAT  
WE CAN USE!



AT THE COUNT OF "THREE"... TOSS  
YOUR HANDFUL OF MAGIC POWDERS  
INTO THE AIR AND SHOUT, PATTY-CAKE,  
PATTY-CAKE, BAKER'S MAN!

AYE!



ONE,  
TWO,  
THREE!

PATTY-CAKE,  
PATTY-CAKE-  
BAKER'S  
MAN!



**POOF!**



JEEPERS! WHERE ARE WE-  
AT THE NORTH POLE?  
I SEE NOTHING  
BUT WHITE  
STUFF!

THESE  
ARE SACKS  
OF FLOUR,  
BEETLE!



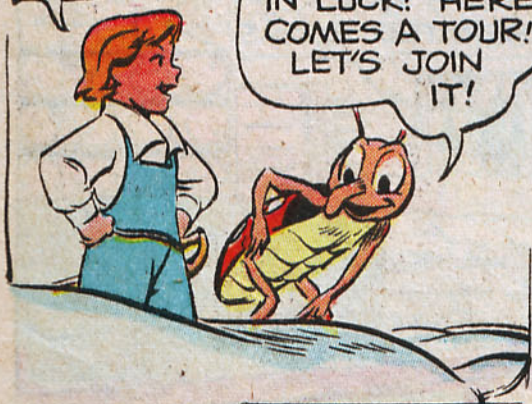
WE'RE IN THE  
STORAGE ROOM  
OF A BAKERY!

GOSH! LOOKS  
LIKE THE WHITE  
CLIFFS OF DOVER,  
BY JOVE!



WONDER WHICH WAY  
WE GO FROM  
HERE?

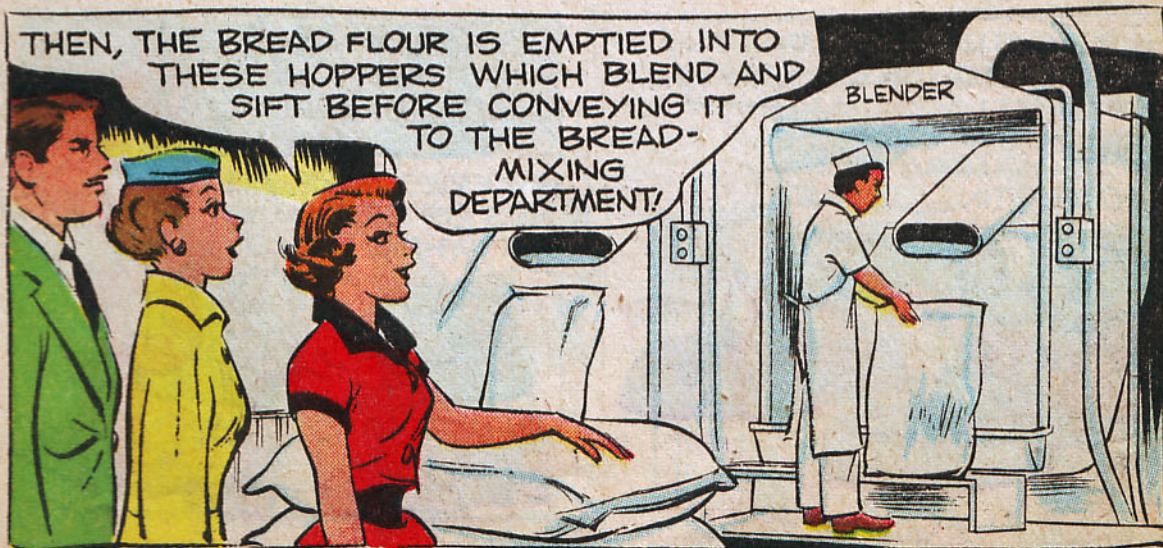
PETER! WE'RE  
IN LUCK! HERE  
COMES A TOUR!  
LET'S JOIN  
IT!



THE FLOUR IN THESE ONE-HUNDRED-  
POUND SACKS IS AGED FOR A MONTH  
OR SO IN THIS STORAGE ROOM AT  
A CAREFULLY CONTROLLED  
TEMPERATURE!



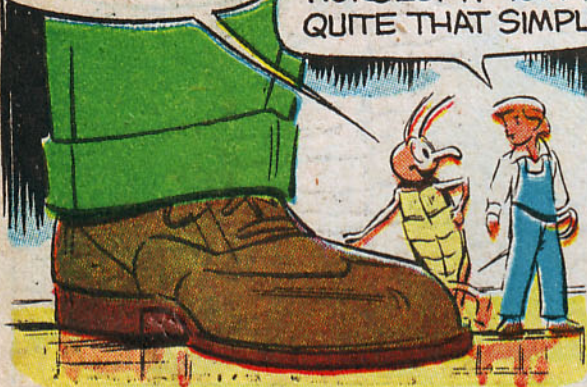
THEN, THE BREAD FLOUR IS EMPTIED INTO  
THESE HOPPERS WHICH BLEND AND  
SIFT BEFORE CONVEYING IT  
TO THE BREAD-  
MIXING  
DEPARTMENT!





SO, THE FLOUR GOES IN THERE!  
WHEN DO WE SEE THE  
FINISHED LOAVES  
OF BREAD?

HOLD YOUR  
HORSES! IT ISN'T  
QUITE THAT SIMPLE!



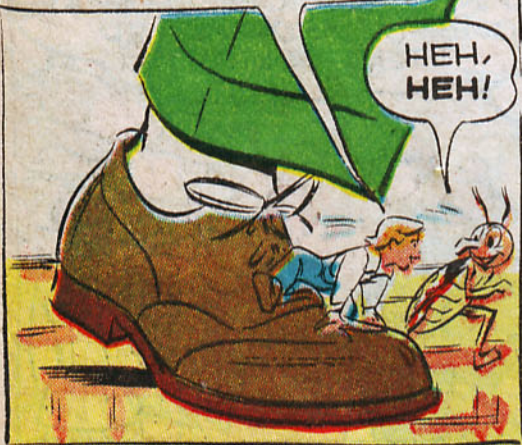
THIS WAY, PLEASE - TO  
THE STORAGE ROOM!

YEOW! WATCH OUT  
FOR THOSE BIG FEET,  
PETER!

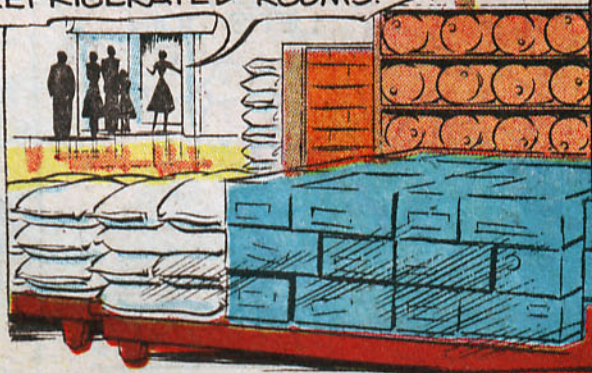


HOP ON A SHOE, BEETLE -  
IT'S SAFER THIS WAY!

HEH,  
HEH!

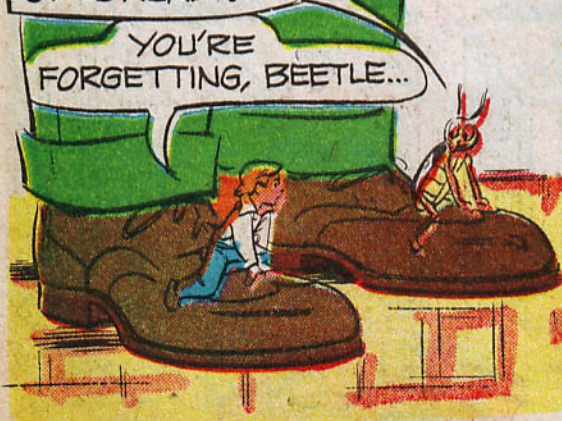


SHORTENING, NUTS, SPICES, SUGAR  
AND HONEY ARE STORED IN HERE ...  
WHILE THE YEAST, BUTTER, EGGS  
AND FRUITS ARE KEPT IN  
REFRIGERATED ROOMS!



GOLLY! IS ALL THIS STUFF  
NEEDED TO MAKE A LOAF  
OF BREAD?

YOU'RE  
FORGETTING, BEETLE...



...BAKERIES MAKE **ALL**  
**KINDS** OF BREAD- NOT  
JUST WHITE BREAD!

SMACK!





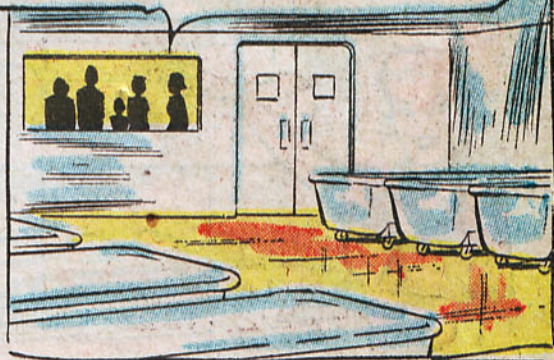
IN THESE HIGH-SPEED MIXERS, THE SELECTED INGREDIENTS ARE THOROUGHLY MIXED TO MAKE THE BREAD DOUGH SPONGE!



FROM THE MIXER, THE DOUGH SPONGE IS PUT INTO THESE MOVABLE TROUGHS AND TRANSFERRED TO THE FERMENTATION ROOM!

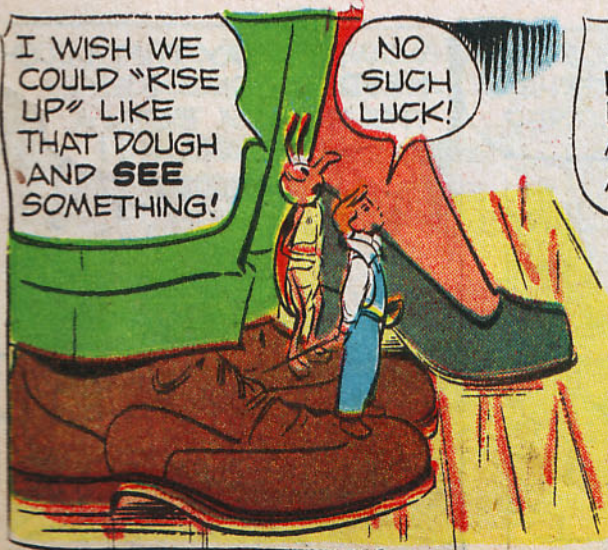


BY LOOKING THROUGH THIS WINDOW, YOU CAN SEE HOW THE DOUGH RISES IN THE TROUGHS! A WARM, MOIST HEAT IS MAINTAINED TO INSURE PROPER FERMENTATION!



I WISH WE COULD "RISE UP" LIKE THAT DOUGH AND **SEE** SOMETHING!

NO SUCH LUCK!



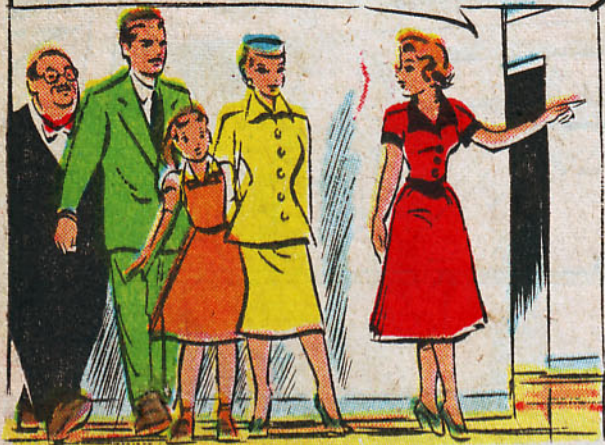
AFTER A PERIOD OF TIME THE DOUGH SPONGE IS RETURNED FOR A SECOND MIXING, WHEN MORE INGREDIENTS ARE ADDED AND MIXED, AND THEN BACK

AGAIN TO THE FERMENTATION ROOM FOR A SHORT PERIOD!



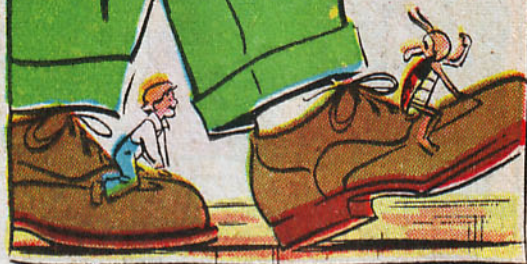


WHEN READY, THE FINISHED DOUGH  
THEN GOES TO THE BREAD DIVIDER!



YOU BETTER  
TAKE NOTES  
ON ALL  
THIS,  
BEETLE!

I AM!  
**MENTAL**  
NOTES!



THE DIVIDER CUTS THE DOUGH INTO LOAF-SIZE PIECES!  
THEN, EACH PIECE IS AUTOMATICALLY KNEADED  
AND ROUNDED!



AT THIS POINT, THE ROUNDED PIECES  
OF DOUGH PASS THROUGH THE OVERHEAD  
PROOFER WHERE THEY ARE ALLOWED  
A FEW MINUTES' REST!

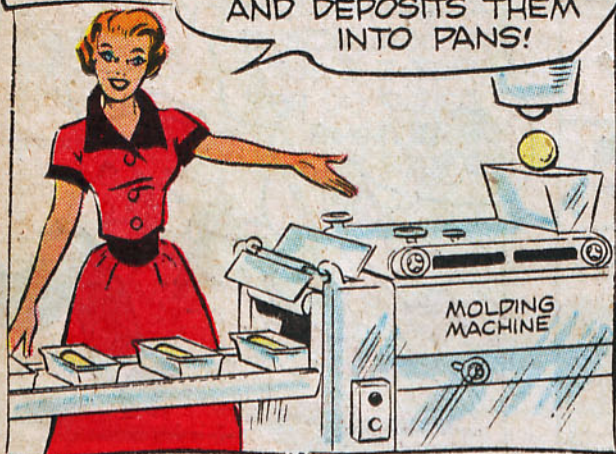


WOW! I'D SAY THAT DOUGH  
**NEEDED SOME REST!**  
IT'S REALLY BEEN  
**TRAVELING!**

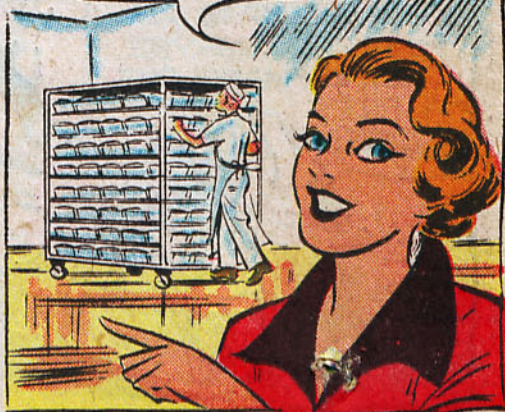




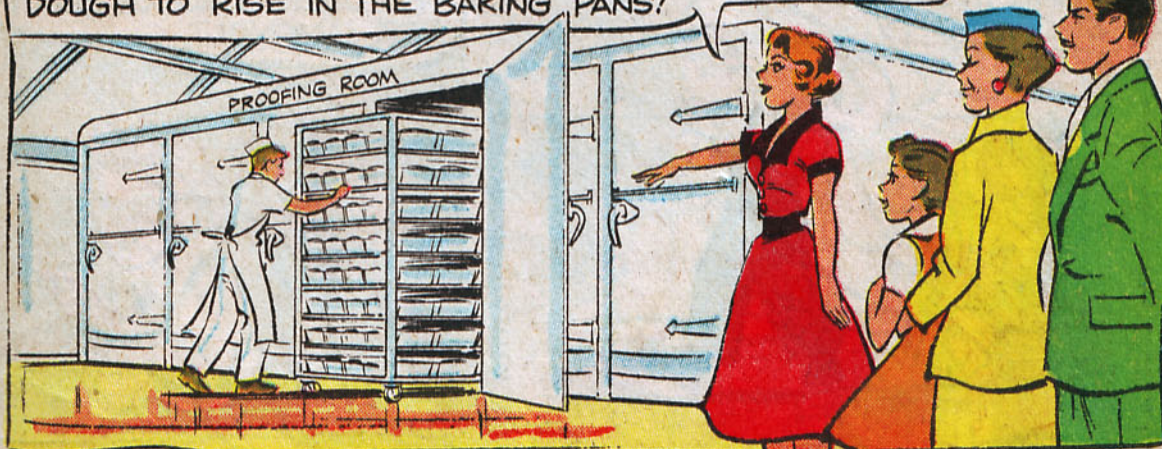
THIS MOLDING MACHINE CURLS AND SHAPES THE DOUGH INTO LOAVES AND DEPOSITS THEM INTO PANS!



NOW, THE PANS OF DOUGH ARE READY TO BE PLACED IN THE PROOFING ROOMS!



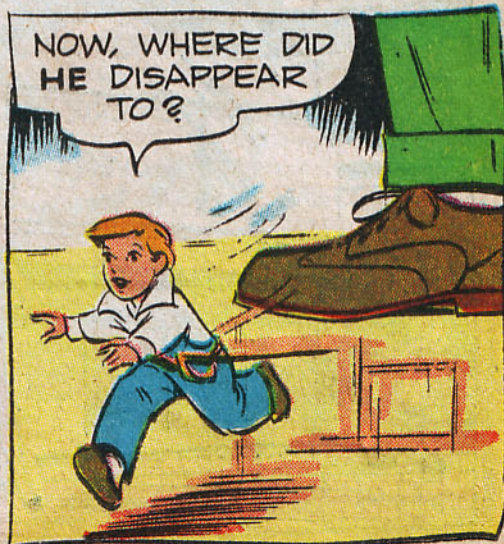
INSIDE THESE WARM, MOIST PROOFING ROOMS, THE LOAVES OF DOUGH REMAIN FOR ABOUT AN HOUR TO ALLOW THE DOUGH TO RISE IN THE BAKING PANS!



I NEVER REALIZED THERE WAS SO MUCH TO MAKING A LOAF OF BREAD...  
**BEETLE!?**



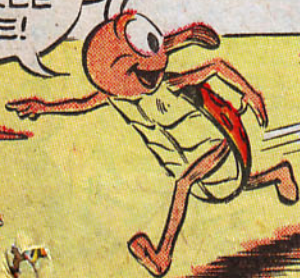
NOW, WHERE DID HE DISAPPEAR TO?





BEETLE! WHERE ARE YOU GOING?

I'M GONNA RUN UP  
AHEAD TO WHERE  
THE BREAD IS ALL  
FINISHED... MAYBE  
THEY'LL HAND OUT  
A FREE  
SLICE!



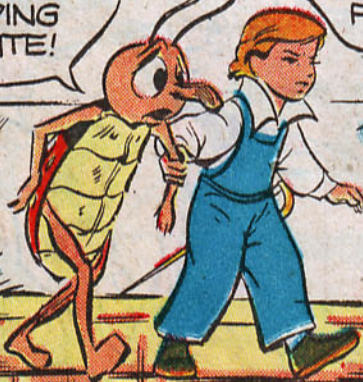
COME BACK! WE'RE ON A  
TOUR... WE'VE GOT THINGS  
TO  
LEARN!

IF YOU INSIST!  
BUT I SURE  
COULD GO FOR  
SOMETHING  
TO EAT!

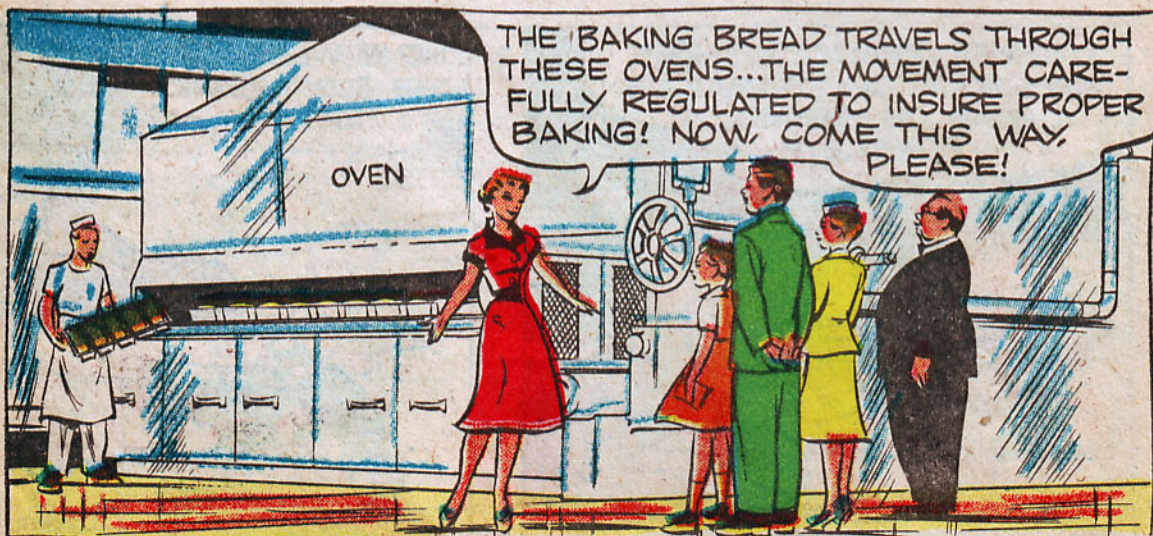
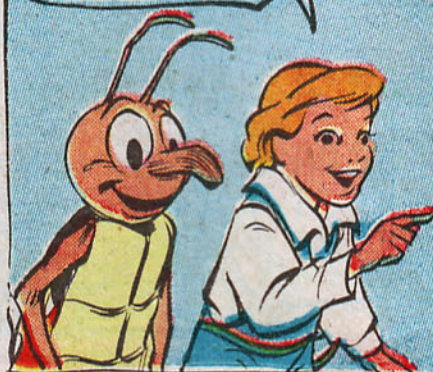


THIS WONDERFUL SMELL  
OF BAKING BREAD IS  
GIVING ME A  
WHOPPING  
APPETITE!

ME, TOO,  
BUT FIRST  
THINGS  
FIRST!



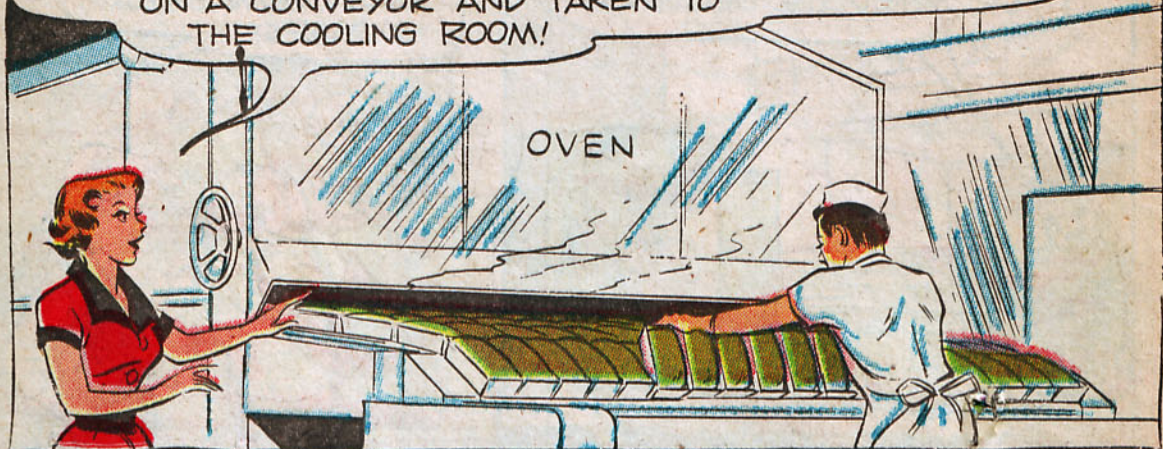
LOOK! THEY'RE PUTTING  
THE PANS OF DOUGH INTO  
THE OVEN! THEY'RE READY  
FOR BAKING!



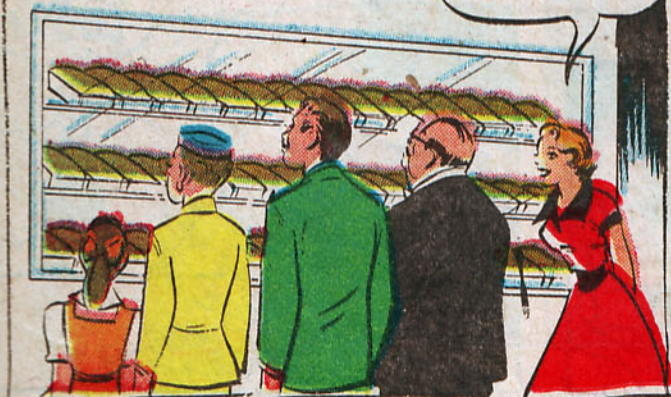
THE BAKING BREAD TRAVELS THROUGH  
THESE OVENS...THE MOVEMENT CARE-  
FULLY REGULATED TO INSURE PROPER  
BAKING! NOW, COME THIS WAY,  
PLEASE!



THE BREAD COMES OUT HOT AND FRESH! AND NOW,  
THE GOLDEN BROWN LOAVES ARE READY TO BE PLACED  
ON A CONVEYOR AND TAKEN TO  
THE COOLING ROOM!



HERE, THE BREAD REMAINS IN PURIFIED  
AIR UNTIL COOL-THEN IT'S CONVEYED  
TO THE SLICING  
MACHINE!



JEEPERS! THEY BABY  
AND NURSE THOSE LOAVES  
LIKE  
**INFANTS!**

THAT'S THE  
**SECRET OF  
GOOD BREAD!**



THE PERFECT MIXTURE OF  
INGREDIENTS AND THE PROPER  
CARE IN BAKING AND COOLING!

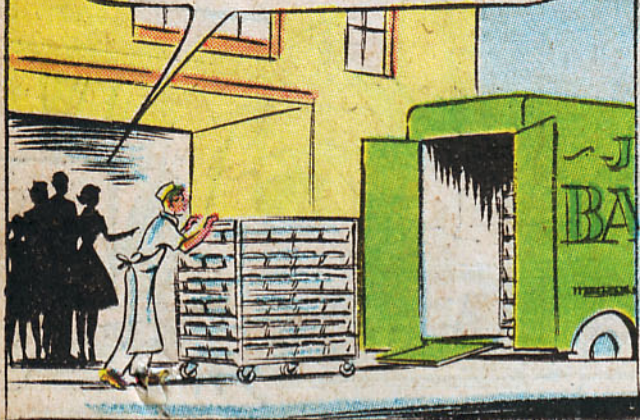


THE SLICING MACHINE CUTS EACH  
LOAF AND, THEN, THE WRAPPING  
MACHINE WRAPS AND SEALS IN  
THE FRESH  
GOODNESS!



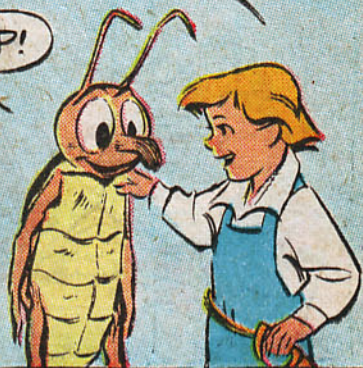


ONCE WRAPPED, THE BREAD IS TRANSFERRED TO TRUCKS FOR IMMEDIATE DELIVERY!

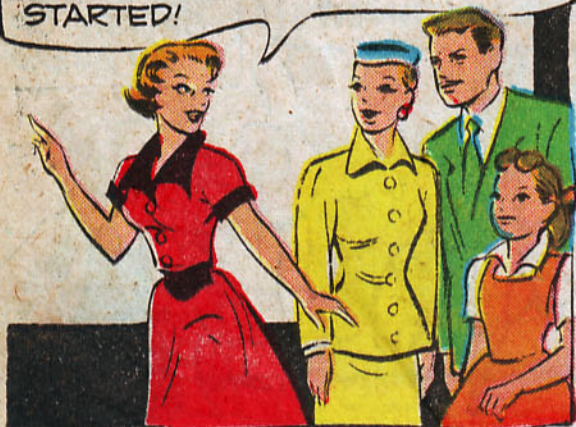


THERE YOU HAVE IT, BEETLE! NOW YOU KNOW HOW BREAD IS MADE!

YEP!

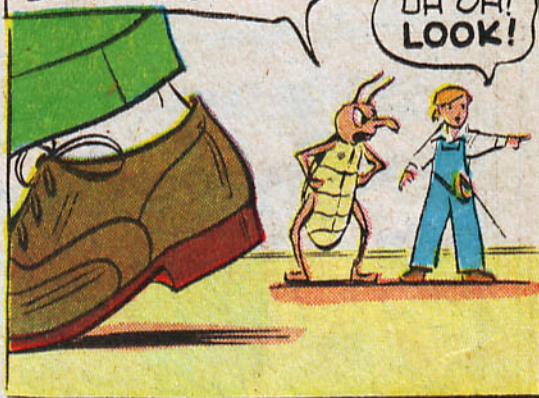


THIS COMPLETES THE TOUR! NOW, IF YOU WILL COME WITH ME, I'LL TAKE YOU BACK TO WHERE WE STARTED!



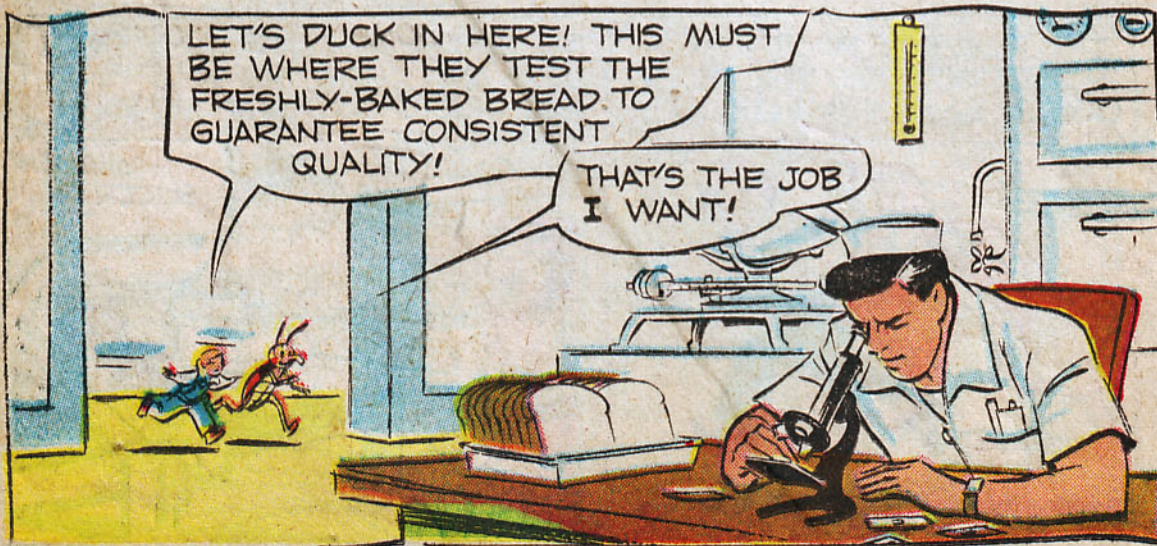
I'M NOT LEAVING HERE UNTIL I CHOMP INTO A SLICE OF **BREAD!** EVEN IF I HAVE TO BEG, BORROW OR—

UH OH! LOOK!

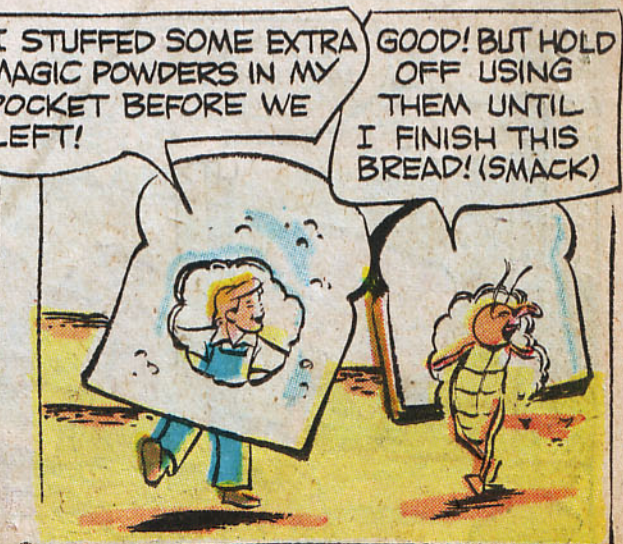
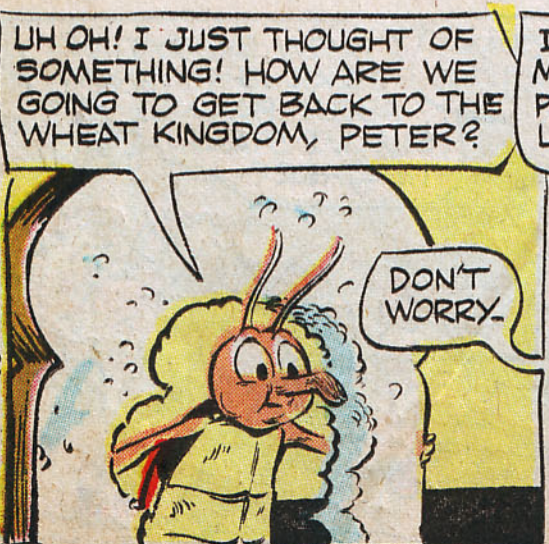
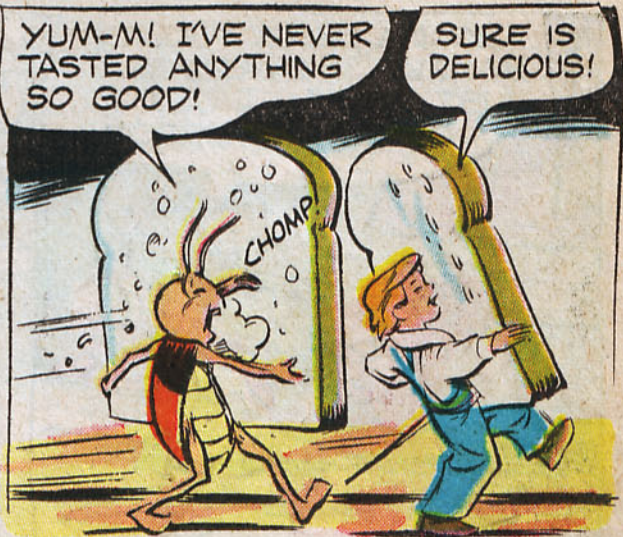
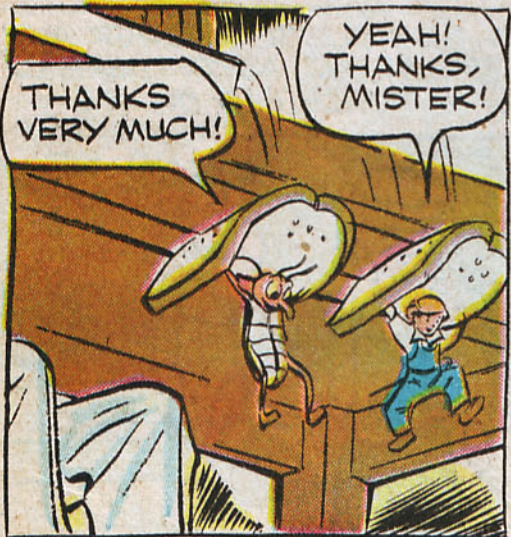
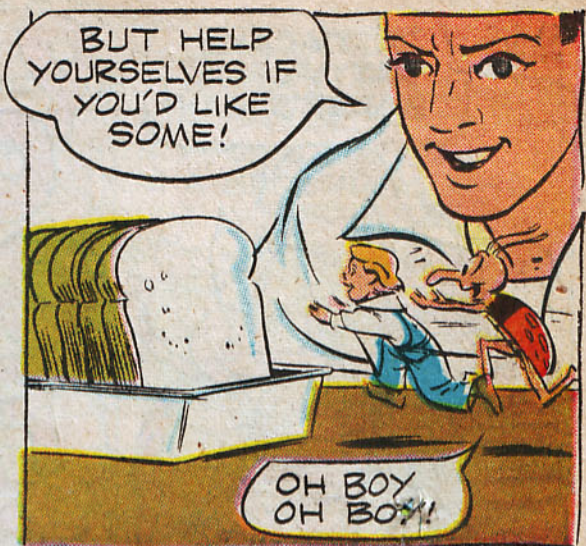
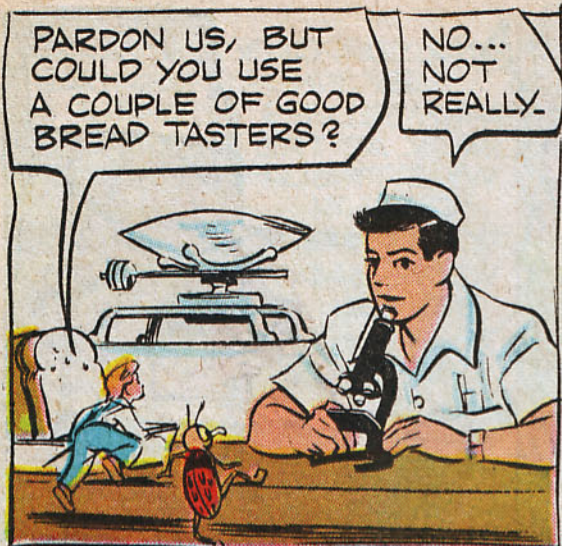


LET'S DUCK IN HERE! THIS MUST BE WHERE THEY TEST THE FRESHLY-BAKED BREAD TO GUARANTEE CONSISTENT QUALITY!

THAT'S THE JOB I WANT!









SOON

PATTY-CAKE,  
PATTY-CAKE,  
BAKER'S MAN!



POOF!

AND SUDDENLY  
THEY FIND  
THEMSELVES  
BACK AT THE  
WHEATFIELD  
CASTLE!

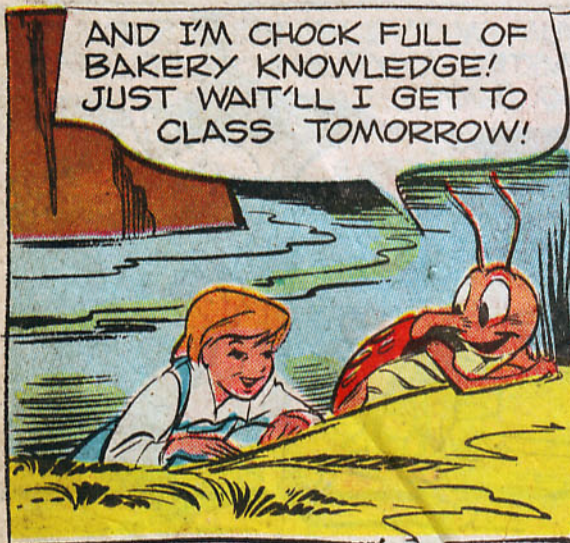
WHEATFIELD  
CASTLE

WE'RE BACK,  
BEETLE!

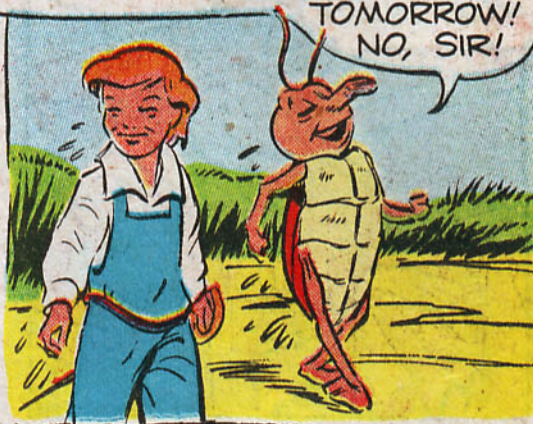
YEP!



AND I'M CHOCK FULL OF  
BAKERY KNOWLEDGE!  
JUST WAIT'LL I GET TO  
CLASS TOMORROW!



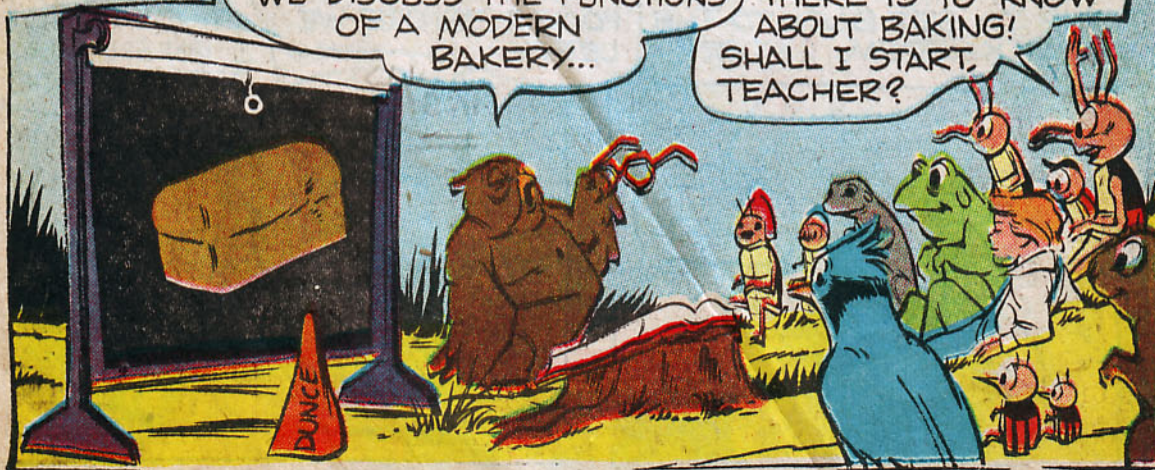
I'LL BE ABLE TO ANSWER ANY  
QUESTION OWL ASKS! THERE'LL  
BE NO DUNCE CAP ON **ME**  
TOMORROW!  
NO, SIR!



**N**EXT DAY

ALL RIGHT, PUPILS - TODAY  
WE DISCUSS THE FUNCTIONS  
OF A MODERN  
BAKERY...

I KNOW EVERYTHING  
THERE IS TO KNOW  
ABOUT BAKING!  
SHALL I START,  
TEACHER?





I'LL COME TO YOU, BEETLE!  
FROG, SUPPOSE YOU TELL  
US THE FIRST FIVE OF  
THE FIFTEEN STEPS  
IN MAKING BREAD!

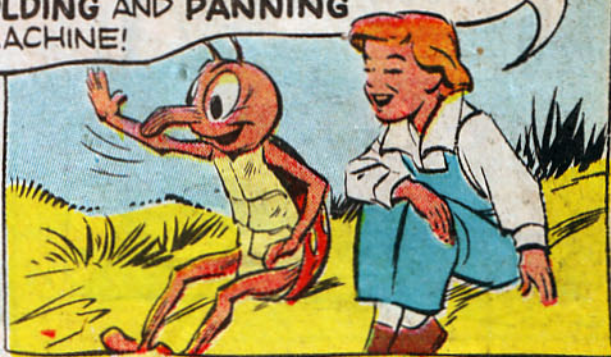


FIRST, THE FLOUR IS STORED FOR  
**AGING**, THEN THE FLOUR IS **BLENDED**,  
**MIXED** INTO DOUGH SPONGE, PLACED IN  
**FERMENTATION ROOMS** AND THEN  
RETURNED FOR A **SECOND MIXING**  
WHERE OTHER INGREDIENTS  
ARE ADDED!



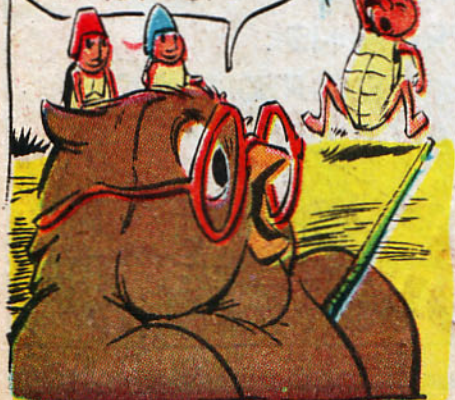
NOW THEN, THE NEXT  
FIVE STEPS! LET'S SEE...  
PETER, WILL YOU  
CONTINUE?

THE DOUGH IS THEN RETURNED TO THE  
**FERMENTATION ROOM** TO RISE, THEN TO THE  
**DIVIDER** WHICH CUTS THE DOUGH INTO LOAF-  
SIZE PIECES, NEXT TO THE **DRY PROOFER**  
FOR A REST, AND THEN TO THE  
**MOLDING AND PANNING**  
MACHINE!



NOW THE LAST  
FIVE STEPS... BLUE JAY  
SUPPOSE YOU  
FINISH UP!

THE DOUGH IN PANS GOES TO THE  
**STEAM PROOFING ROOMS** TO RISE,  
THEN TO THE **OVENS**, THE **COOLING**  
**ROOM** AND FINALLY THE **SLICING**  
AND **WRAPPING**!





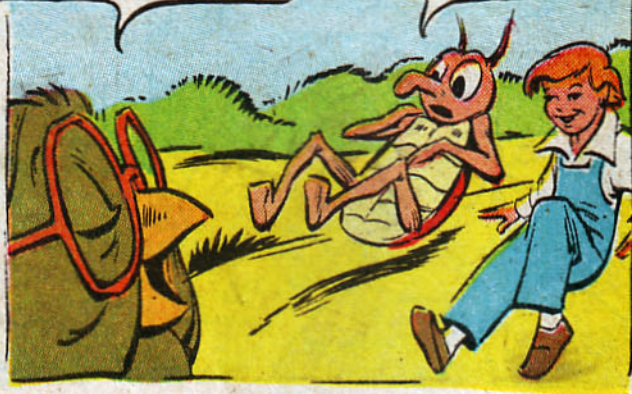
NOW, FOR MORE QUESTIONS!  
BEETLE, YOU'VE BEEN  
WAVING YOUR  
HAND...

ASK ME  
ANYTHING!  
ANYTHING!



VERY WELL!  
NAME THE FOOD  
ELEMENTS THAT  
BREAD CONTAINS!

**FOOD  
ELEMENTS!?**  
(GULP) WHAT'S  
THAT?



I'LL SHOW YOU, BEETLE!  
TSK, TSK! AND I WAS  
HOPING YOU'D BE  
PREPARED FOR YOUR  
LESSON TODAY!



BY THE WAY, BEETLE... YOU  
KNOW WHAT BEING  
UNPREPARED CALLS  
FOR! PLEASE COMPLY!

HRUMPH!  
NOW THEN...



BREAD CONTAINS THE IMPORTANT  
VITAMINS FOR HEALTH AND ENERGY!  
THE "B" VITAMINS—**THIAMINE, NIACIN**  
AND **RIBOFLAVIN** KEEP  
NERVES AND BODY  
TISSUES HEALTHY  
AND GIVE THE  
"GO" SIGN FOR  
YOUNGSTERS'  
GROWTH!



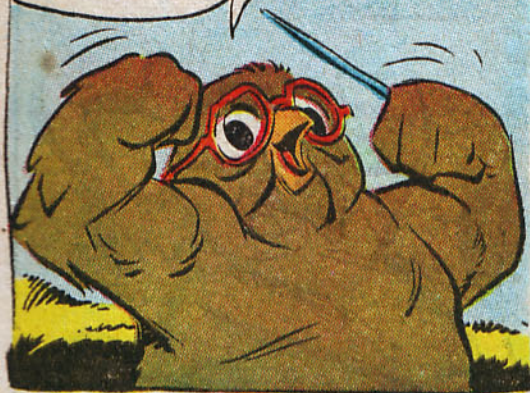
"B" VITAMINS (THIAMINE,  
NIACIN, RIBOFLAVIN)  
MINERAL IRON  
PROTEINS  
FATS & CARBOHYDRATES  
CALCIUM



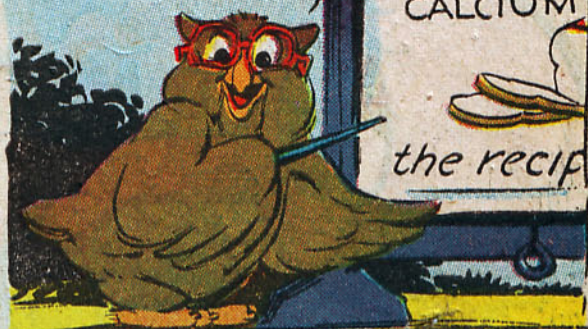
*"the recipe for Health"*



**MINERAL IRON FOR RICH BLOOD, STRENGTH AND ENERGY- PROTEINS FOR GROWTH-**



**CALCIUM FOR STRONG BONES AND TEETH- AND FATS AND CARBOHYDRATES FOR**



**AND DON'T FORGET- LEADING PHYSICIANS AND NUTRITIONISTS SAY, "THE ALMOST COMPLETE DIGESTIBILITY OF WHITE BREAD MAKES IT YOUR FINEST FOOD!"**



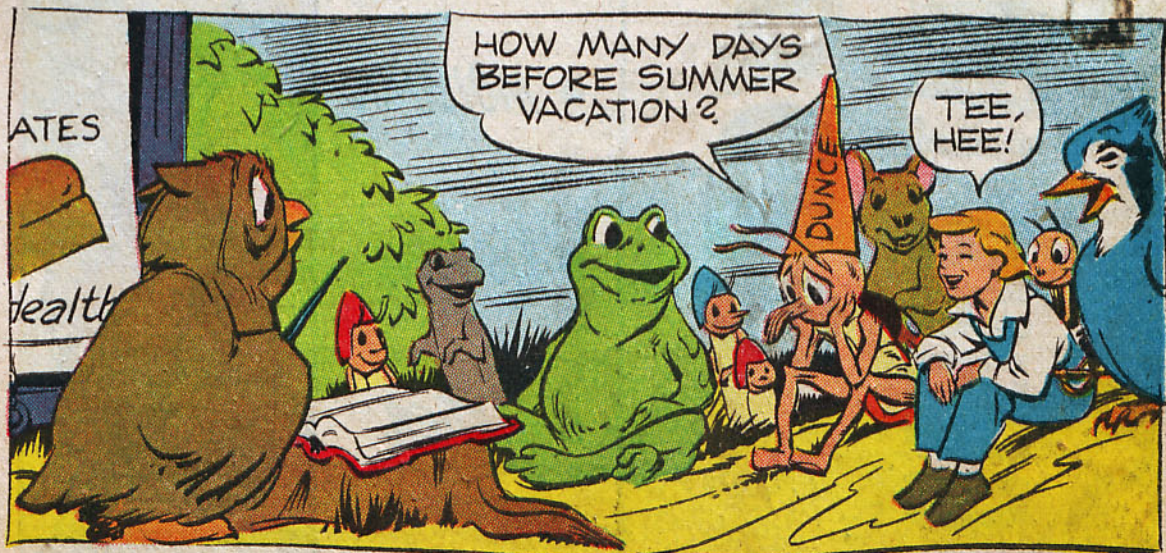
**NOW THEN... ANY QUESTIONS?**

**JUST ONE!**

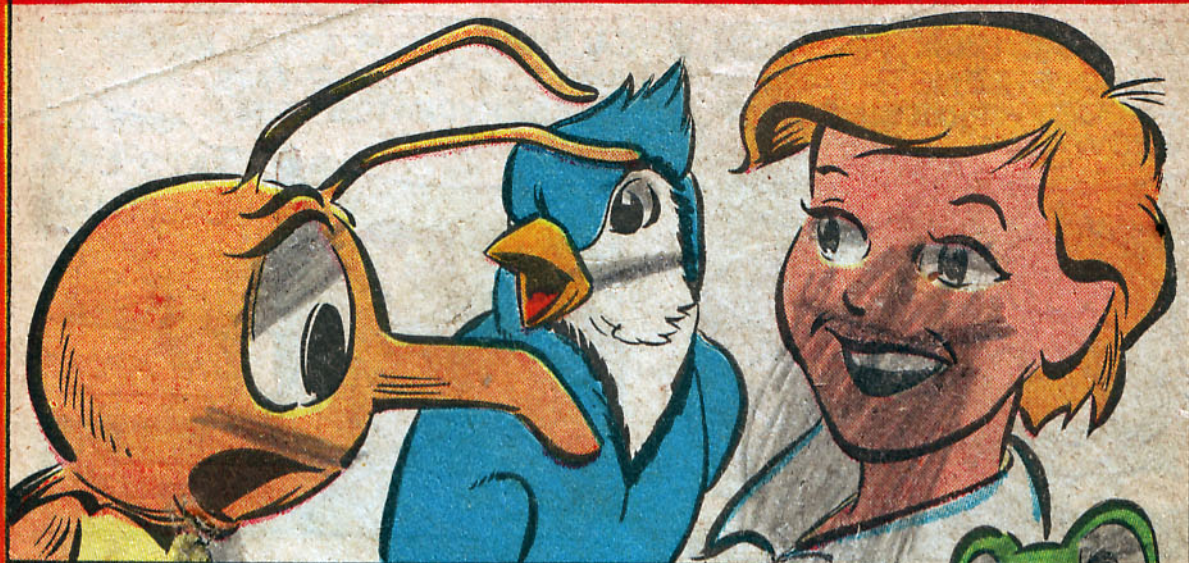


**HOW MANY DAYS BEFORE SUMMER VACATION?**

**TEE, HEE!**







# KRUG'S PETER WHEAT BREAD

*Anchor*

OUR BREAD  
IS

- SWEETER
- WHITER
- MOISTER
- LIGHTER
- TASTIER

